

**BELL HARBOR INTERNATIONAL CONFERENCE CENTER
WORLD TRADE CENTER SEATTLE**

DINNER MENU

*Includes a choice of salad, seasonal vegetables, Chef's choice of starch, dinner rolls and butter, dessert, freshly brewed Starbucks coffee, and assorted Tazo teas.
All prices shown are per person.*

APPETIZER SELECTIONS

Jumbo Seared Prawn Scampi with Garlic Lemon Butter
\$12.00

Sweet Dungeness Crab Cakes with Lemon Cream and Tobiko Caviar
\$11.00

Porcini Seared "Day Boat" Scallops with Braised Endive Salad and Balsamic Syrup
\$11.00

Wild Northwest Mushroom Tart with Sautéed Leeks, Montrachet Goat Cheese and Tarragon Demi
\$9.00

Fruit or Wine Sorbet
\$3.00

SALADS

Mixed Baby Organic Greens with Crumbled Gorgonzola and Basil Balsamic

Hearts of Romaine Salad with Shaved Parmesan Cheese and Vine-Ripened Tomato Tapenade

**SALAD UPGRADES
\$3.00**

Butter Lettuce and Radicchio Salad with Fresh Strawberries, Gorgonzola Cheese, and Citrus Vinaigrette

Tender Baby Spinach Salad with Poached Washington Pears, Gorgonzola, and Raspberry Vinaigrette

Roasted Ruby and Golden Beet Salad with Baby Arugula, Goat Cheese, and White Balsamic Vinaigrette

Heirloom Tomato Caprese Salad with Fresh Mozzarella, Basil, and Aged Balsamic

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DINNER ENTRÉES

SEAFOOD

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| Smoked Salmon Wellington with Porcini Duxelle | \$46.00 |
| Dungeness Crab Crusted Alaskan Halibut with Basil Cream | \$48.00 |
| Hickory and Maple Soy Glazed Salmon Filet with Bourbon Cream | \$45.00 |
| Island Style Banana Leaf Roasted Mahi Mahi with Sweet Coconut Curry Sauce | \$45.00 |
| Grilled Salmon with Savory Peach and White Balsamic Sauce | \$45.00 |
| Fire Roasted Miso Cod with Sweet Soy and Ginger Glaze | \$39.00 |

MEATS AND POULTRY

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| Grilled Filet Mignon with Oregon Bleu Cheese Crust and Cabernet Demi | \$52.00 |
| Black Peppercorn Crusted Filet Mignon with Shallot Madeira Demi-Glaze | \$52.00 |
| Chili Rubbed Double Cut Cider Glazed Pork Chop with Apricot Relish and Marsala Demi Glace | \$42.00 |
| Roasted Strip Loin of Beef with Sweet Onions and Balsamic Syrup | \$46.00 |
| Grilled Asian Barbecue Pork Tenderloin and Pineapple Relish | \$42.00 |
| Chicken Saltimbocca with Crispy Pancetta, Smoked Provolone, and Basil Oil | \$39.00 |
| Grilled Sirloin of Beef with Willamette Valley Pinot Noir Sauce and Crispy Fried Onions | \$42.00 |
| Seared Chicken Breast with Creamy Gorgonzola, Toasted Walnuts, and Cranberry White Balsamic | \$39.00 |

DUETS

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| Port Braised Beef Short Ribs and Pan Seared Diver Scallops with Sweet Mascarpone Polenta and Port Wine Demi Glace | \$58.00 |
| Apple Wood Bacon Wrapped Filet Mignon with Wild Northwest Mushroom Sauté and Seared King Salmon with Sweet Roasted Red Pepper Coulis and Basil Oil | \$58.00 |
| Herb Roasted Alaskan Halibut with Sweet Garlic Chutney and Seared Chicken Breast with Creamy Gorgonzola and Toasted Walnuts | \$58.00 |

VEGETARIAN

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| Black Bean and Red Garnet Yam Cake with Smoked Chili Coconut Cream and Mango Relish (Vegan) | \$39.00 |
| Gorgonzola and Spinach Stuffed Ravioli with a Garlic and Basil Cream Sauce | \$39.00 |
| Three Mushroom Risotto with King Oyster Mushroom Picatta | \$39.00 |
| Grilled Fresh Seasonal Vegetables in a Crispy Phyllo Strudel with Roasted Pepper Coulis | \$39.00 |

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DESSERTS

All dinner entrées include a choice of one of the following desserts:

Rustic Apple Tart
Chocolate Ganache Tort
New York Style Cheesecake with Northwest Berry Coulis
Fruit or Wine Sorbet with Local Berries

The following desserts can be chosen for an additional \$3.00 per person:

Caribbean Splash
Chiffon cake covered with black current gelee, creamy coconut mousse, and caramelized lemon curd

Seasonal Fruit with Imported and Domestic Cheese Selection

Honey Trifle
Buttery sweet honey cake filled with crème fraiche and mixed berries

Raspberry Charlotte
Chocolate chiffon cake with dark chocolate mousse and fresh raspberries

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DINNER BUFFETS

Serves a minimum of 25 guests.

BELLTOWN BUFFET

Salads (choice of two)

Baby Mixed Greens with a Choice of Dressings
Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan
Marinated Grilled Vegetable Salad with Italian Vinaigrette and Fresh Mozzarella
Fusilli Pasta Salad with Tomatoes, Kalamata Olives, and Artichoke Hearts

Entrées (choice of two)

*Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee,
and assorted Tazo teas.*

Seared Filet of Salmon with Lemon Caper Sauce and Red Pepper Coulis
Penne Pasta with Roasted Vegetables, Roasted Garlic and Basil Pesto
Rosemary Seared Pork Loin with Washington Apple Chutney and Roasted Garlic Glaze
Crisp Pancetta Roasted Chicken Breast with a Rich Gorgonzola Sauce
Grilled Beef Medallions with Red Wine Demi Glace

Assorted Mini Pastries, Tarts, and Dessert Bars

\$48.00 PER PERSON

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PIER 66 BUFFET

Salads (choice of three)

Baby Mixed Greens with a Choice of Dressings
Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan
Greek Pasta Salad with Tomatoes, Olives, Feta, and Artichoke Hearts
Italian White Bean Salad with Pancetta, Tomatoes, Fresh Basil and White Balsamic Vinaigrette
Crispy Asian Slaw with Rice Wine Vinaigrette and Roasted Peanuts
Fresh Fruit Salad

Entrées (choice of two)

*Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee,
and assorted Tazo teas.*

Grilled Chicken Breast with Northwest Wild Mushrooms, Pancetta, and Shallot Balsamic Sauce
Sautéed Filet of Salmon with Lobster Nage
Three Cheese Tortellini with Roasted Vegetables and Sun-Dried Tomato Pesto with Shaved Parmesan
Herb Roasted Breast of Turkey with Orange Cranberry Relish and Giblet Gravy
Grilled Flat Iron Steak with a Caramelized Onions

Assorted Mini Pastries, Tarts, and Dessert Bars

\$52.00 PER PERSON

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CASCADE BUFFET

Salad (choice of three)

Baby Mixed Greens with a Choice of Dressings
Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan
Grand Marnier Marinated Fruit Salad
Northwest Seafood Pasta Salad with Lemon Shallot Vinaigrette
Italian White Bean Salad with Pancetta, Tomatoes, Fresh Basil and White Balsamic Vinaigrette

Entrées (choice of two)

*Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee,
and assorted Tazo teas.*

Cashew Crusted Chicken Breast with Marsala Sauce
Roasted Beef Tri-Tip with Red Wine Au Jus and Gorgonzola
Three Cheese Tortellini with Roasted Vegetables and Sun-Dried Tomato Pesto with Shaved Parmesan
Cedar Plank Roasted Salmon with Basil Cream
Maple Glazed Roast Turkey with Condiments, Carved by a Chef Attendant

Dessert

Assorted Tarts and Mini French Pastries

\$55.00 PER PERSON

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OLYMPIC BUFFET

Salads (choice of three)

Baby Mixed Greens with a Choice of Dressings
Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan
Seafood Pasta Salad with Lemon Shallot Vinaigrette
Asian Noodle Salad with Crispy Vegetables and Sweet Thai Chili Vinaigrette
Grand Marnier Marinated Fruit Salad

Entrées (choice of three)

*Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee,
and assorted Tazo teas.*

House Smoked Salmon Filet with Tomato Tapenade and Sautéed Leeks
Island Style Macadamia Nut Crusted Mahi Mahi with Coconut Curry Sauce
Sautéed Mushrooms and Gnocchi with Browned Butter and Myzithra Cheese
Sautéed Boneless Chicken Breast with Tomato Provencal, Kalamata Olives, and Chopped Artichokes
Roast Pork Loin with a Sweet and Spicy Chipotle Honey Glaze
Roasted Prime Rib of Beef with Condiments, Carved by a Chef Attendant

Dessert

Assorted Tarts and Mini French Pastries

\$59.00 PER PERSON